Sweet Potato and Roasted Broccoli Toasts
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1 large sweet potato, peeled, cut into 1” pieces
½ cup fresh orange juice
Kosher salt and freshly ground black pepper
1 large head broccoli, stem removed, cut into large florets
8 Tbsp olive oil, divided
4 slices ¾”-thick crusty bread
2 Tbsp chopped raw pistachios
1 Tbsp fresh lemon juice
1 Tbsp chopped fresh basil, divided
1 Tbsp chopped fresh mint, divided
Flaky sea salt (such as Maldon)

• Combine sweet potato, orange juice, and 1 cup water in a small saucepan; season with salt and pepper. Bring to a boil, reduce heat, and simmer until sweet potato is very soft and liquid has evaporated, 20–25 minutes. Remove from heat and mash. Let cool slightly.
• Preheat oven to 425°. Toss broccoli and 2 Tbsp. oil on a rimmed baking sheet; season with salt and pepper. Roast until tender, 15–20 minutes. Let cool, then coarsely chop.
• Meanwhile, brush both sides of bread with 2 Tbsp. oil total and toast on a baking sheet until golden brown, 6–8 minutes.
• Toss broccoli, nuts, lemon juice, half of basil and mint, and remaining 4 Tbsp. oil in a large bowl; season with salt and pepper.
• Spread toasts with sweet potato, top with broccoli mixture and remaining basil and mint, and sprinkle with sea salt. Cut into pieces.